Miele

Operating and installation instructions

Refrigerator
K 9122 Ui
K 9124 UiF

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 265 160

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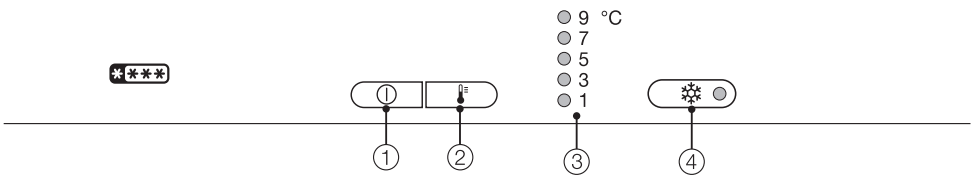
Guide to the appliance

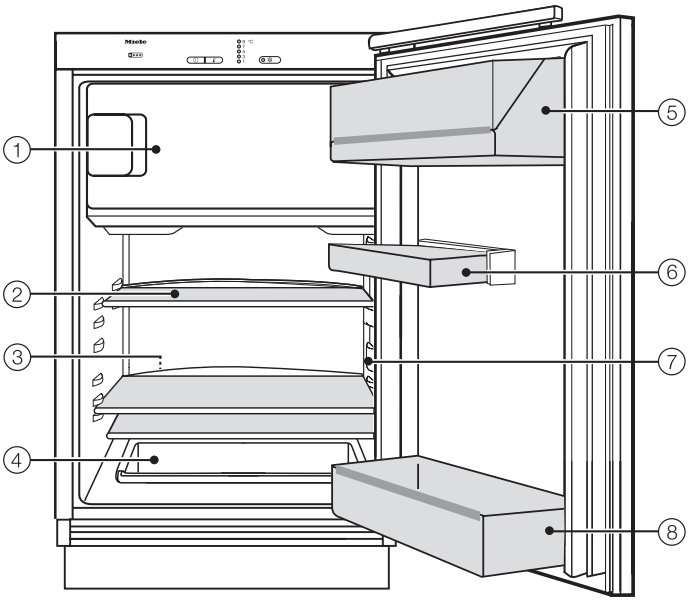


① On/Off button

② Temperature selector button

③ Temperature display

④ Super cool button and indicator light



① Freezer compartment*

② Adjustable shelves

③ Condensate channel and drain hole

④ Fruit and vegetable containers*

⑤ Butter and cheese compartment

⑥ Door shelf

⑦ Interior lighting

⑧ Bottle shelf

* depending on model

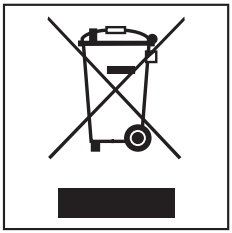
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection / recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Take care not to damage the pipework at the back of it before or during transportation to an authorised collection depot.
In this way, refrigerant in the pipework and oil in the compressor will be contained, and will not leak out into the environment.

This appliance complies with all relevant legal safety requirements. Improper use can, however, present a risk of both personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and pass them on to any future user.

Correct application

▶ This appliance is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

This appliance is not intended for outdoor use.

It must only be used as a domestic appliance to cool and store foodstuffs as well as to store deep frozen food, freeze fresh food and to prepare ice.

Any other usage is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation of the appliance.

▶ This appliance is not intended for use by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been shown how to use it correctly by a person responsible for their safety.

Safety with children

▶ This appliance is not a toy! To prevent the risk of injury, do not allow children to play with it, for example to play with the controls, to climb inside the drawers or to swing on the door.

▶ Children under 8 years of age must be kept away from the appliance unless they are constantly supervised.

▶ Children 8 years and older may use the appliance only if they have been shown how to use it in a safe way and understand the hazards involved.

Technical safety

▶ Before setting up the appliance, check it for any externally visible damage. Do not install and use a damaged appliance.
It could be dangerous.

▶ If the connection cable is faulty it must only be replaced by a service technician authorised by the manufacturer to protect the user from danger.

▶ This appliance contains the coolant Isobutane (R600a), a natural gas which is environmentally friendly. Although it is flammable, it does not damage the ozone layer and does not increase the greenhouse effect. The use of this coolant has, however, led to a slight increase in the noise level of the appliance. In addition to the noise of the compressor, you might be able to hear the coolant flowing around the system. This is unavoidable, but does not have any adverse effect on the performance of the appliance.
Care must be taken during the transportation and installation of the appliance that no parts of the coolant system are damaged. Leaking coolant can damage the eyes.
In the event of any damage:
- avoid open flames and anything which creates a spark,
- disconnect from the mains,
- air the room in which the appliance is located for several minutes and
- contact the Service Department for advice.

▶ The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up.
For every 8 g of coolant at least 1 m^3 of room space is required. The amount of coolant in the appliance is stated on the data plate inside the appliance.

▶ Safe operation of the appliance is only assured if it has been installed and connected in accordance with these operating and installation instructions.

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for damage or injury caused by the lack of or inadequacy of an effective earthing system (e.g. electric shock).

▶ Installation, maintenance and repairs may only be carried out by a Miele authorised person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ The appliance must be isolated from the electricity supply during installation, maintenance and repair work.
The appliance is only completely isolated from the electricity supply when:

– it has been switched off at the wall socket and the plug has been withdrawn, or

– the fuse from the fused spur connection unit has been withdrawn, or the mains fuse has been disconnected.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Thermostats switching on may produce sparks which could present a fire hazard. Flammable compounds could explode.

▶ Do not operate any electrical equipment (e.g. an electric ice-cream maker) inside the appliance. Danger of sparking and explosion.

▶ If storing alcohol with a high percentage proof, make sure it is tightly closed and stored upright.
Danger of explosion.

▶ Never handle frozen food with wet hands. Your hands may freeze to the frozen food. Danger of frost burn.

▶ Do not take ice cubes out with your bare hands and never place ice cubes or ice lollies in your mouth straight from the freezer. Danger of inury.

▶ Do not refreeze thawed or partially thawed food.
Defrosted food should be used up as quickly as possible, as food soon loses its nutritional value and goes off.
Defrosted food may only be re-frozen after it has been cooked.

▶ Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.
Danger of injury and damage to the appliance.

▶ When cooling drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst, This could result in injury or damage.

▶ Observe the "use-by" dates given on food to avoid the risk of food poisoning. Storage times will depend on several factors, including the freshness and quality of the food as well as the temperature at which it is stored. Follow the instructions given on the food manufacturer's packaging regarding storage conditions and "use-by" dates.

▶ Do not use sharp edged objects to

– remove frost and ice,

– separate frozen foods or remove ice trays.

They will damage the evaporator, causing irreversible damage to the appliance.

▶ Never place electric heaters or candles in the appliance to defrost it. These can damage the plastic parts.

▶ Do not use defrosting sprays or de-icers, as they might contain substances which could damage the plastic parts or which could cause a build-up of gases and pose a danger to health.

▶ Do not use any oils or grease on the door seals, as these will cause the seals to deteriorate and become porous with time.

▶ If storing food which contains a lot of fat or oil, make sure that it does not come into contact with plastic components as this could cause stress cracks.

▶ Do not block the ventilation gaps in the plinth as this would impair the efficiency of the appliance, increase the electricity consumption and could cause damage to the appliance.

▶ The appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range for your appliance is stated on the data plate inside the appliance.
Installing it in a room with too low an ambient temperature, e.g. a garage, will lead to the appliance switching off for longer periods so that it cannot maintain the required temperature.

▶ Never use a steam-cleaning appliance to defrost or clean this appliance. Steam could reach the electrical components and cause a short circuit.

Disposal of your old appliance

▶ Before disposing of an old appliance, first make the door latch or lock unusable.
This way you will prevent children from accidentally locking themselves in and endangering their lives.

▶ Be careful not to damage any part of the pipework whilst awaiting disposal, e.g. by

– puncturing the refrigerant channels in the evaporator.

– bending any pipework.

– scratching the surface coating.

Splashes of refrigerant can damage the eyes.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

	Normal energy consumption	Increased energy consumption
Installation site	In a ventilated room.	In an enclosed, unventilated room.
	Protected from direct sunlight.	In direct sunlight.
	Not near to a heat source (radiator, oven).	Near to a heat source (radiator, oven).
	Where the ideal ambient room temperature is approx. 20°C.	Where there is a high ambient room temperature.
	Do not cover the ventilation gaps and dust them regularly.	
Temperature setting with a thermostat which is approximate (set in stages).	With a medium setting of 2 to 3.	With a high setting: the lower the temperature in the compartment, the higher the energy consumption.
Temperature setting with a thermostat which is exact to the degree (digital display).	Larder section 8 to 12 °C	On appliances with winter setting, please make sure that the winter setting is switched off when the ambient temperature is warmer than 16 °C .
	Refrigerator section 4 to 5 °C	
	PerfectFresh zone just above 0 °C	
	Freezer section -18 °C	
	Wine storage section 10 to 12 °C	
Use	Drawers, shelves and racks arranged as they were when the appliance was delivered.	
	Only open the door when necessary and for as short a time as possible.	Frequent opening of the door for long periods will cause a loss of coldness.
	Store food in an organised way.	Searching for an item will mean the door is open for longer.
	Allow hot food and drinks to cool down before placing them in the appliance.	Hot food will cause the compressor to run for a long time, as the appliance will have to work harder to reduce the temperature.
	Store food covered or packaged.	The evaporation or condensation of liquids will cause a loss of coldness in the refrigerator.
	Place frozen food in the refrigerator to defrost.	
	Do not over-fill the appliance to allow air to circulate.	
Defrosting	Defrost the freezer section when a layer of ice 0.5 cm thick (maximum) has built up.	A layer of ice hinders the cold from reaching the frozen food, and increases energy consumption.

Before using for the first time

Protective foil

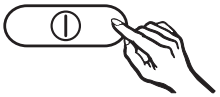
The stainless steel trim to the interior shelves and the door shelves has a layer of protective foil to prevent damage during transportation.

- Carefully remove the protective foil from the stainless steel trim.

Cleaning

- Clean the inside of the appliance and the accessories with lukewarm water and a little washing-up liquid, and then dry with a soft cloth.

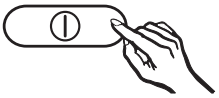
Switching on



- Press the On/Off button. The temperature display will light up.

The appliance begins to cool down, and the temperature required shows in the temperature display.
The interior light will come on when the door is opened.

Switching off



- Press the On/Off button until the temperature display goes out.

The interior light will not come on when you open the door and the cooling process will be switched off.

Switching off for longer periods of time

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday:

- switch the appliance off,
- disconnect it from the mains.
- defrost the freezer compartment (depending on model),
- clean the appliance out and
- leave the door ajar to air the appliance.

If, during a long absence, the appliance is switched off but not cleaned out and the door is left shut, there is a danger of mould and odours building up inside the appliance.

It is very important to set the correct temperature for storing food in the appliance. Micro-organisms will cause food which is not stored at the correct temperature to deteriorate rapidly. Temperature influences the growth rate of these micro-organisms. Reducing the temperature reduces their growth rate.

The temperature in the appliance will rise:

– the more often the door is opened and the longer it is kept open,

– the more food that is stored in it,

– the warmer the food is which is being put into it,

– the higher the ambient temperature surrounding the appliance.
The appliance is designed for use in specific ambient temperatures (climate ranges). Do not use in ambient temperatures for which it is not designed.

. . . in the refrigerator

We recommend a temperature of 5 °C in the middle of the refrigerator.

. . . in the freezer compartment

(depending on model)

The temperature in the freezer section is regulated automatically.

To freeze fresh food and to store frozen food for a long time, a temperature of -18 °C is required. At this temperature the growth of micro-organisms is generally halted. As soon as the temperature rises above -10 °C, the micro-organisms become active in the food again so that it cannot be kept as long. For this reason, partially defrosted or defrosted food must not be re-frozen. Food may be re-frozen once it has been cooked, as the high temperatures achieved when cooking destroy most micro-organisms.

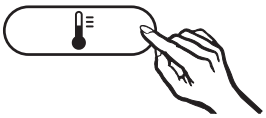
Temperature display

The temperature display on the control panel always shows the **required** temperature.

The temperature can be adjusted from 1 °C to 9 °C.

Setting the temperature

The higher or lower the temperature in the refrigerator, the higher or lower it is in the freezer compartment.



- Press the temperature selector button repeatedly until the indicator light for the temperature you want lights up in the display.

The first time you press the button the indicator light for the last temperature you set will flash in the display.

The temperature value will change up until the setting for 9 °C is reached. It will then drop back to the 1 °C setting.

The newly selected temperature will be adopted automatically after a short while.
The indicator for the temperature which has been set for the refrigerator will light up constantly.

The temperature can be set slightly colder within a temperature range (e.g. between 5 and 3 °C).

- Press the temperature selector button repeatedly until the indicator for 5 °C lights up in the display.
- Press the button for approx. another 5 seconds to set the temperature.

The colder temperature setting within the small temperature range is now set. However, this is not visible in the temperature display.

Super cool

The Super cool function can be used to rapidly reduce the temperature in the refrigerator section to its lowest setting (depending on the room temperature).

Switching on Super cool

Super cool is particularly recommended for faster chilling of large amounts of fresh food or drink.

- Press the Super cool button. The Super cool indicator light will come on.

  The appliance will then work at full power to lower the temperature.

Switching off Super cool

The Super cool function will switch itself off automatically after approx. 6 - 12 hours. The indicator light will go out and the appliance will run at normal power again.

To save energy, the Super cool function can be switched off once food and drinks are sufficiently chilled.

- Press the Super cool button. The Super cool indicator light will go out, and the appliance will continue to operate at normal power.

Different storage zones

Due to the natural circulation of the air in the appliance, there are different temperature zones in the refrigerator. Cold, heavy air sinks to the lowest section of the appliance. Make use of the different zones when placing food in the appliance.

Warmest area

The warmest area is in the top section of the door. Use this for storing butter and cheese.

Coldest area

The coldest area in a refrigerator is directly above the vegetable containers.

Use this for all delicate and highly perishable food, e.g.

– fish, meat, poultry,
– sausage products, ready meals,
– dishes or baked goods containing eggs or cream,
– fresh dough, cake mixtures, pizza or quiche dough,
– soft cheese and other dairy products,
– pre-packed vegetables and other fresh food with a label stating it should be kept at a temperature of approx. 4 °C.

Do not store explosive materials in the appliance or any products containing propellants (e.g. spray cans). Danger of explosion.

If storing alcohol with a high percentage proof, make sure it is tightly closed, and store upright.

If storing food which contains a lot of fat or oil, make sure that it does not come into contact with plastic components as this could cause stress cracks.

Food must not touch the back wall of the refrigerator, as it may freeze to the back wall.

To allow air to circulate efficiently, do not pack food too closely together in the appliance.

Food which should not be stored in a refrigerator

Not all food is suitable for storing in a refrigerator at temperatures below 5°C, as some food is sensitive to cold. Cucumbers, for example, become glassy, aubergines bitter and potatoes sweet. Tomatoes and oranges loose their aroma and the peel on citrus fruits hardens. Food which is sensitive to cold includes:

– Pineapple, avocado, bananas, pomegranate, mango, melon, papaya, passion fruit, citrus fruit (such as lemons, oranges, mandarins, grapefruit).
– Fruit which is not yet ripe

– Aubergines/egg plant, cucumber, potatoes, peppers/capiscum, tomatoes, courgettes/zucchini
– Some hard cheeses, e.g. Parmesan

When shopping for food

The freshness of food when first placed in the appliance is an important factor in determining how long it stays fresh. Time out of the refrigerator e.g. during transportation should be kept to a minimum. For example, do not allow food to stay in a hot car for too long. Once food has started to deteriorate, this process cannot be reversed. As little as two hours outside the refrigerator can cause food to start deteriorating.

Storing food correctly

Store food covered or packaged. This will prevent food smells from affecting other foods, food from drying out, and also any cross-contamination of bacteria. The growth of bacteria, such as salmonella, can be avoided by setting the correct temperature and maintaining good standards of hygiene.

Fruit and vegetables

Fruit and vegetables may be stored loose in the vegetable containers. However, you should bear in mind that aromas and flavours can transfer from one type of food to another (e.g. carrots absorb the smell and flavour of onions very easily). Some food also gives off a natural gas (ethylene) which speeds up the rate at which other food perishes. Some fruit and vegetables react strongly to this gas and should not be stored together.

– **Examples of fruit and vegetables which produce a large amount of this natural gas are:**

  Apples, apricots, pears, nectarines, peaches, plums, avocado, figs, blueberries, melons and beans.

– **Examples of fruit and vegetables which react strongly to the natural gases given off by other types of fruit and vegetables are:**

  Kiwis, broccoli, cauliflower, Brussels sprouts, mangos, honeydew melons, apples, apricots, cucumbers, tomatoes, pears, nectarines and peaches.

  Example: Broccoli should not be stored with apples, as apples produce a large amount of natural gas to which broccoli is very sensitive. The result is a shorter than expected storage time for the broccoli.

Unpacked meats and vegetables

Unpackaged meat and vegetables should be stored separately. To avoid any microbiological cross-contamination, these foods may only be stored together if they are wrapped.

Protein rich foods

Please note that foods rich in protein deteriorate faster than others. Shellfish, for example, deteriorates faster than fish, and fish deteriorates faster than meat.

Meat

Meat should be stored unwrapped. (Undo wrappings slightly to leave meat loosely covered, and leave containers open). This permits air to circulate around the meat, allowing the surface to dry slightly, which helps prevent the growth of bacteria. To prevent the risk of bacterial cross-contamination, do not let meat come into direct contact with other foods.

Moving the shelves

The shelves can be adjusted according to the height of the food.

- Raise the shelf, and pull it forwards slightly until the notch at the side is in line with the shelf support. It can then be raised or lowered to the required level.

The raised edge at the back must face upwards to prevent food from touching the back of the appliance and freezing to it.

Stoppers prevent the shelves from being dislodged by mistake.

Split shelf

In order to accommodate tall items in the appliance, one of the shelves is divided. The front section can be pushed under the rear section.

- Push the rear half of the glass shelf up slightly from below.
- At the same time, pull the front half of the glass shelf forwards slightly and then push it carefully under the rear half.

Adjusting the door shelf/bottle shelf

- Push the door/bottle shelf upwards, then remove it by pulling it forwards.
- Replace the door/bottle shelf at the required position. Ensure that it is securely pushed back into position.

Using the freezer compartment

Use the freezer compartment to:

– store frozen food,

– make ice cubes,

– freeze small quantities of fresh food.

Up to 2 kg of food can be frozen in 24 hours.

Freezing fresh food

Fresh food should be frozen as quickly as possible. This way the nutritional value of the food, its vitamin content, appearance and taste are not impaired.

Food which takes a long time to freeze will lose more water from its cells, which then shrink.
During the defrosting process, only some of this water is reabsorbed by the cells; the rest collects around the food.

In practice this means that the food loses a large degree of its moisture. You can tell if this has happened by the amount of liquid around the food.

If food is frozen quickly, the cells have less time to lose moisture, so they shrink less. As there is not so much moisture loss, it is easier for the food to reabsorb it during the defrosting process, and very little water collects around the defrosted food.

Storing frozen food

When buying frozen food to store in your freezer compartment, check

– that the packaging is not damaged,

– the use-by date,

– the temperature at which the frozen food is being stored in the shop. The length of time it can be kept is reduced if it has been stored at a temperature warmer than -18 °C.

■ Buy frozen food once you have finished the rest of your shopping, and wrap it in newspaper or use a cool bag or cool box to transport it.

■ Store it in the freezer compartment as soon as possible.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Home freezing

Only freeze fresh food which is in a good condition.

Hints on home freezing

– The following types of food **are suitable** for freezing:
Fresh meat, poultry, game, fish, vegetables, herbs, fresh fruit, dairy products, pastry, leftovers, egg yolks, egg whites and a range of pre-cooked meals.

– The following types of food **are not suitable for freezing**:
Grapes, lettuce, radishes, sour cream, mayonnaise, eggs in their shells, onions, whole raw apples and pears.

– To retain colour, taste and vitamin C, vegetables should be blanched after they have been trimmed and washed.
To blanch: bring a large saucepan of water to the boil and immerse the vegetables in the fast boiling water for 2-3 minutes, depending on variety. Remove, and plunge into ice-cold water to cool quickly. Drain and pack ready for freezing.

– Lean meat freezes better than fatty meat, and can be stored for considerably longer.

– To prevent chops, steaks, cutlets or rolled meat from freezing together in solid blocks when packed, separate with a sheet of plastic freezer film.

– Do not season fresh foods or blanched vegetables before freezing. Only season cooked food lightly before freezing, but care should be taken as the taste of some spices alters when frozen.

– Do not place hot foods or drinks in the freezer compartment. This causes already frozen food to thaw, and increases the energy consumption considerably. Allow hot food and drinks to cool down before placing them in the freezer compartment.

Packing

■ Freeze food in portions.

Suitable packing material
- plastic freezer film
- freezer bags
- freezer containers
- aluminium foil

Unsuitable packing material
- wrapping paper
- grease-proof paper
- cellophane
- dustbin liners
- plastic carrier bags

■ Expel as much air as possible from bags etc. before sealing them, to prevent freezer-burn on food.

■ Close the packaging tightly with
- rubber bands
- plastic clips
- string or bag ties
- freezer tape.

Freezer bags may also be sealed using home heat-sealing kits.

- Make a note of the contents and the date of freezing on the packaging.

Before placing food in the freezer compartment

- The Super freeze function should also be switched on before placing the food in the freezer compartment (see "Using Super freeze").

This helps food that is already in the freezer compartment to stay frozen.

Placing food in the freezer compartment

When freezing, make sure that food already frozen does not come into contact with fresh food being frozen as this could cause the frozen food to begin to defrost.

- Make sure that the packaging and containers are dry to prevent them sticking together when frozen.
- Place the food flat on the bottom of the freezer compartment or in contact with the interior side walls so that it freezes through to the core as quickly as possible.

Defrosting

Frozen food can be defrosted in different ways:

– in a microwave oven,

– in an oven using the "Fan" or "Defrost" setting,

– at room temperature,

– in the refrigerator (the cold given off by the frozen food helps to keep other food cold),

– in a steam oven.

Poultry It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the container it was in, the sink and your hands. Danger of salmonella poisoning.

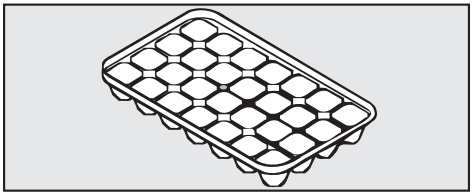
Ensure that **meat and fish** (e.g mince, chicken, fish fillets) do not come into contact with other foods while defrosting. Catch the liquid and dispose of it carefully.

Fruit should be defrosted at room temperature in its packaging, or in a covered bowl.

Most vegetables can be cooked while still frozen. Just put straight into boiling water or hot fat. The cooking time is slightly less than that of fresh vegetables due to changes in the cell structure.

Never re-freeze partially or fully defrosted food. Consume defrosted food as soon as possible as it will lose its nutritional value and spoil if left for too long. Defrosted food may only be re-frozen after it has been cooked.

Ice cubes



- Fill the ice tray three quarters full with water and place it on the bottom of the freezer compartment.
- Once frozen, use a blunt instrument, for example a spoon handle, to remove the ice tray from the freezer.
- Ice cubes can be removed easily from the tray by twisting the tray gently or by holding it under cold running water for a short while.

Cooling drinks

Do not store cans or bottles containing carbonated drinks or liquids which could freeze in the freezer. The cans or bottles could explode.

When cooling non-carbonated drinks quickly in the freezer, make sure bottles are not left in for more than one hour, otherwise they could burst.

Refrigerator section

The refrigerator section defrosts automatically.

Condensate and frost can build up on the back wall of the refrigerator section whilst it is in use. You do not need to remove this, as it will defrost and evaporate automatically with the warmth generated by the compressor.

The condensate is drained away via a channel and drain hole into an evaporation system at the back of the appliance.

Ensure that the condensate channel and drain hole are kept clean and are never blocked so that condensate can flow away without hindrance.

Freezer compartment

(depending on model)

The freezer compartment does not defrost automatically.

In normal use, ice and frost will form on the evaporator. If allowed to accumulate, this will impair the efficiency of the freezer compartment and increase the consumption of electricity.

Do not scrape off ice and frost and do not not use any sharp edged or pointed instruments to aid the defrosting process.
This would damage the evaporator, causing irreversible damage to the appliance.

The freezer compartment should be defrosted from time to time. It must be defrosted if a layer of ice approx. 0.5 cm thick has accumulated. It is best to defrost when only very little food or no food at all is left in the freezer compartment.

Before defrosting

- Remove the frozen food from the freezer compartment and place it in another freezer or cool box, or wrap it in several layers of newspaper or cloths.
- Store it in a cool place until the freezer compartment is ready for use again.

To defrost

Carry out the defrosting procedure as quickly as possible if food has not been placed in another freezer. The longer the food is left out at room temperature, the faster it defrosts.

- Switch the appliance off.
- Disconnect it from the mains.
- Open the freezer compartment door.
- Use a sponge or towel to soak up the defrosted water.

To speed up defrosting, a bowl with hot water (not boiling) can be placed on a saucer in the freezer compartment. Closing the door in this instance will help retain warmth and speed up the defrosting process.

We do not recommend the use of hot air blowers, such as hair dryers, for defrosting your appliance.

Do not use a steam-cleaning appliance to aid the defrosting process. Steam could reach electrical components and cause a short circuit.

Never place electric heaters or candles etc. inside the appliance to defrost it. They will damage plastic components.

Do not use defrosting sprays, or de-icers as they could contain substances which could damage the plastic parts and which may cause a build up of gases and pose a danger to health.

After defrosting

- Clean the appliance and then dry it thoroughly.
  Do not let water get into the condensate channel and drain hole.
- Reconnect to the mains and switch the appliance back on.
- Once the temperature in the freezer compartment has reached the required temperature, place the food back into the freezer compartment.

A range of Miele branded cleaning and conditioning products is available to order from Miele or www.miele-shop.com.

Do not let water get into the electronic unit or into the light.

Do not let water get into the drainage channel and drain hole when cleaning.

Do not use steam cleaning apparatus to clean the appliance. Steam could reach the electrical components and cause a short circuit.

The data plate located inside the appliance must not be removed. It contains information which is required in the event of a service call.

To avoid damaging the surface of your appliance, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides,

– cleaning agents containing descaling agents,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– solvent-based cleaning agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– oven sprays,

– glass cleaning agents,

– hard, abrasive sponges and brushes, e.g. pot scourers,

– melamine eraser blocks,

– sharp metal scrapers.

Before cleaning

- Switch the appliance off.
- Disconnect it from the mains.
- Take any food out of the appliance and store it in a cool place.
- Defrost the freezer compartment (depending on model).
- Take out any removable parts, e.g. shelves, for cleaning.

Cleaning the interior and accessories

- Clean the appliance at least once a month and the freezer compartment (depending on model) each time it is defrosted. Use lukewarm water with a little washing-up liquid.

The following are dishwasher safe:

– the butter dish, egg trays, ice cube tray (supplied as standard, depending on model)

– the shelves and bottle shelf in the door

– the butter and cheese compartment

The temperature of the dishwasher programme must not exceed 55 °C. Contact with some foodstuffs, such as carrots, tomatoes or ketchup can cause plastic items to discolour. However, this discolouration will not affect the stability of plastic items.

- Clean the interior shelves and drawers by hand. These are **not** suitable for cleaning in a dishwasher.
- Clean the condensate channel and drain hole frequently, so that condensate can drain away unhindered. Use a straw or similar to clear the drain if necessary.
- After cleaning, wipe the interior and accessories with a damp cloth and dry with a soft cloth.
  Leave the door open to air the appliance for a short while.

Ventilation gaps

- The ventilation gaps should be cleaned on a regular basis with a brush or vacuum cleaner. A build-up of dust will increase the energy consumption of the appliance.

Door seal

Do not use any oils or grease on the door seal as these will cause the seal to deteriorate and become porous over time.

The door seal should be cleaned regularly with clean water, and then wiped dry with a soft cloth.

After cleaning

- Replace all shelves and accessories in the appliance.
- Close the appliance door.
- Reconnect to the mains and switch the appliance back on.
- Switch on the Super cool function for a while so that the appliance can cool down quickly.
- Place food back in the appliance and close the door.

Repairs to electrical appliances should only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure current is not supplied to the appliance until maintenance or repair work has been carried out.

What to do if . . .

. . . the appliance does not get cool.

- Check whether the appliance has been switched on. The temperature display must be lit up.
- Check that the plug is correctly inserted into the socket and switched on.
- Check that the mains fuse has not tripped. If it has, there could be a fault with the freezer, the household electricity supply or another appliance.
  Contact a qualified electrician or the Miele Service department.

. . . the appliance does not get cool although the temperature display is lit up.

Demo mode has been activated. This allows the appliance to be displayed in the showroom without the cooling system being switched on. Do not activate this setting for domestic use!

- Deactivate Demo mode (see "Information for dealers - Demo mode").

. . . the temperature in the refrigerator is too low.

- Set the required temperature.
- The Super cool function is still switched on. Super cool switches itself off after 6 to 12 hours.
- Check that the freezer compartment door (depending on model) has been closed properly.
- Has a large amount of fresh food been frozen at the same time?
  This makes the compressor run for longer, causing the temperature in the refrigerator to fall automatically. For this reason, no more than 2 kg of fresh food should be frozen at one time.

. . . the compressor is switching in too frequently and for too long.

- Check whether the ventilation gaps in the plinth have been covered over or become dusty.
- The refrigerator and freezer compartment doors have been opened too frequently, or a large amount of fresh food has been placed inside and/or frozen at the same time.
- Check that the doors have been closed properly.

■ Check to see whether a thick layer of ice has built up in the freezer compartment. If it has, then the freezer compartment will need defrosting.

. . . the frozen food is thawing because the freezer compartment is too warm.

■ Is the room temperature lower than the ambient temperature for which the appliance is designed?

If so, increase the temperature of the room.

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the freezer compartment to become too warm.

. . . food has frozen together.

Use a blunt instrument, e.g. a spoon handle or plastic scraper, to prise it apart carefully.

. . . there is a thick layer of ice in the freezer compartment.

■ Check whether the freezer compartment door closes properly.

■ Defrost and then clean the freezer compartment.

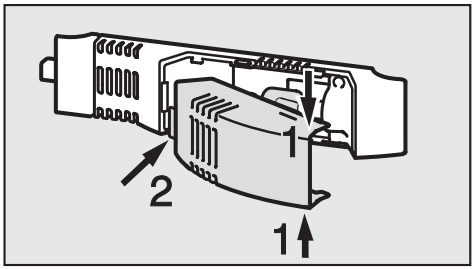
Too thick a layer of ice reduces efficiency and increases energy consumption.

. . . the interior lighting in the refrigerator is not working.

Has the appliance door been left open for too long? The lighting switches itself off automatically after approx. 15 minutes if the door is left open.

If it also does not come on when the door is opened briefly, but the temperature display is working, then the lighting is defective.

■ Disconnect the appliance from the mains.

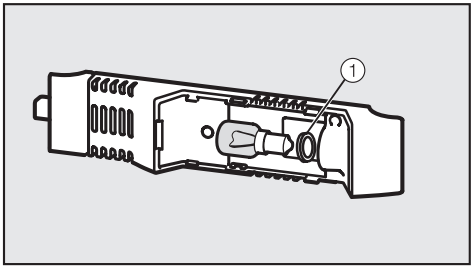


■ Grasp the lamp cover at the top and at the bottom (1), and pull it forwards to remove (2).

■ Unscrew the lamp. This requires some strength to release it from its safety ring (1).

■ Change the lamp.

Lamp specification:
220 - 240 V, E 14 cap
See the old lamp for the Wattage required.



- Screw the new lamp into the connection. Make sure that it fits securely back in its safety ring ①.
- Replace the lamp cover, and click it into place at the sides.

. . . the floor of the refrigerator is wet.

The condensate drain hole is blocked.

- Clean the condensate channel and drain hole.

If you still cannot remedy the fault having followed these suggestions, please contact the Miele Service Department.

To prevent unnecessary loss of temperature, it is advisable not to open the door while waiting for the appliance to be serviced.

Normal noises	What causes them
Brrrrr...	Humming noise made by the motor (compressor). This noise can get louder for brief periods when the motor is switching on.
Blubb, blubb....	A gurgling noise can be heard when coolant is circulating through the pipes.
Click....	Clicking sounds are made when the thermostat switches the motor on and off.
Sssrrrrr....	On multi-zone and frost-free appliances you can sometimes just hear the movement of air circulating inside the appliance.
Creak ...	Creaking sounds can be heard when material inside the appliance expands.

Remember that the noise of the compressor and the coolant circulating in the system is unavoidable.

Noises that you can easily rectify	What causes them, and what can you do about them
Rattling, vibrating	**The appliance is uneven:** Realign the appliance using a spirit level, by raising or lowering the screw feet underneath the appliance.
	The appliance is touching another appliance or piece of furniture: Move it away.
	Drawers, baskets or shelves are unstable or sticking: Check all removable items and refit them correctly.
	Are any bottles or containers unstable or knocking against each other? Separate them.
	The transport cable clips are hanging loose at the back of the appliance: Remove the clips.

After Sales / Guarantee

In the event of a fault which you cannot correct yourself, or if the appliance is under guarantee, please contact:

– your Miele Dealer

or

– Miele
(see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your appliance. This information is given on the data plate inside your appliance.

Please note that telephone calls may be monitored and recorded for training purposes.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk.

Demo mode

The appliance can be demonstrated in the showroom or at exhibitions in "Demo mode". In this mode the controls and interior lighting are functioning but the compressor remains switched off.

To activate Demo mode

- Press the On/Off button.

The appliance is now switched on.

- Press the On/Off button and the Temperature button at the same time for approx. 5 seconds.

The Super freeze indicator light will start flashing, and the -25 °C field will light up in the temperature display.

- Press the Super freeze button.

The -25 °C field will start flashing in the temperature display.
Demo mode is now active.

To deactivate Demo mode

- Press the On/Off button.

The appliance is now switched on.

- Press the On/Off button and the Temperature button at the same time for approx. 5 seconds.

The Super freeze indicator light will start flashing, and the -25 °C field will flash in the temperature display.

- Press the Super freeze button.

The -25 °C field will light up in the temperature display.
Demo mode has now been deactivated.

Electrical connection U.K.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

The appliance is supplied with a mains cable and moulded plug ready for connection to an a.c. single phase 220-240 V 50 Hz supply.

Please ensure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable switched socket which is easily accessible. For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This appliance must not be connected to the inverter of an autonomous power supply, e.g. a solar power system. When switching the appliance on, a surge in power could trigger the safety cut-out mechanism. This could damage the electronic unit.

The appliance must not be used with so-called energy saving devices. These reduce the energy supply to the appliance which could then become too warm. Using such devices could alter the specification of the product.

Non-rewireable plugs (BS 1363)

The fuse cover must be re-fitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of the plug fitted).

Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

WARNING
THIS APPLIANCE MUST BE EARTHED

This appliance must be built in, otherwise it could tip up.

Side-by-side installation

To avoid a build-up of condensation and resultant damage, refrigerators and freezers should not generally be installed side-by-side next to each other.

However, some appliances have side-wall heating, making them suitable for side-by-side installation with this refrigerator. Each appliance must be built-under into a separate niche. The refrigerator must be installed on the left-hand side of freezer.

Your dealer will be able to advise you on which models are suitable.

Location

This appliance should be installed in a dry, well-ventilated room. It should not be installed where it is exposed to direct sunlight or directly adjacent to a heat-producing appliance such as an oven or a radiator. The room temperature should not go above or below the climate range for which the appliance is designed. The higher the ambient temperature of the room, the more energy the appliance requires to operate.

Climate range

This appliance is designed for use within certain climate ranges (ambient temperatures), and should not be used outside this range. The climate range of the appliance is stated on the data plate.

Climate range	Ambient room temperature
SN	+10 °C to +32 °C
N	+16 °C to +32 °C
ST	+16 °C to +38 °C
T	+16 °C to +43 °C

Operating in a room which is too cold will cause the cooling system to switch off for too long, causing the internal temperature in the appliance to rise with the risk of food deteriorating and going off.

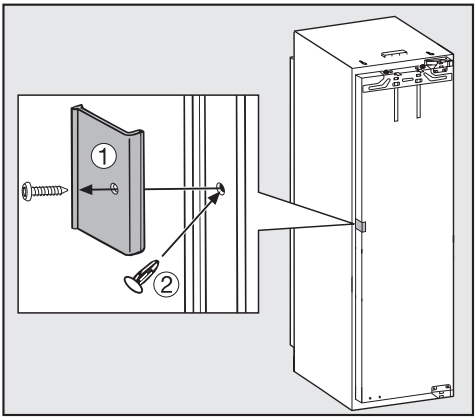
Ventilation

Air at the back of the appliance gets warm. It is very important for the cooling system of the appliance to have adequate ventilation.

Ventilation into and out of the appliance is through the appliance plinth. The plinth must not be covered or blocked in any way. The cross-sectional area for ventilation in the plinth must be dusted on a regular basis.

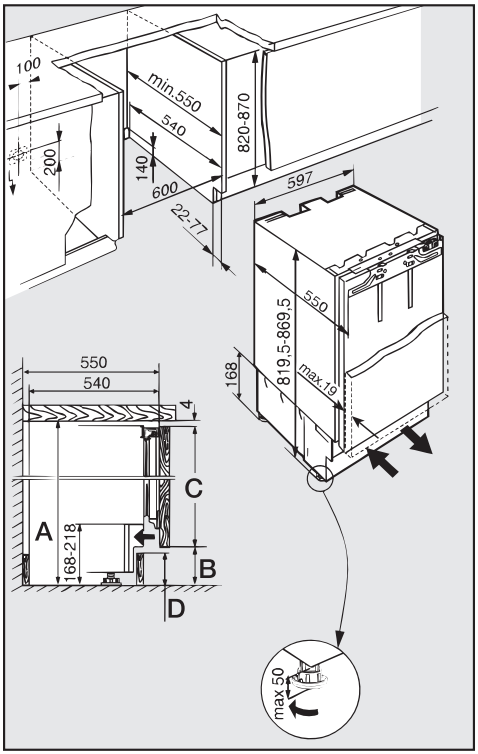
Before installing the appliance

- Remove any cable clips from the back of the appliance.



- Remove the red transport fixing ①, and use the stopper supplied ② to plug the empty hole.
- Check that all parts at the back of the appliance are unhindered. Carefully remove any hindrance.

Building-in dimensions



Plinth height **B** depends on the building under height:

With a **niche height of 820 mm** the plinth height is 100 - 170 mm.
The plinth height will be dictated by the height of the furniture front.

With a **building under height of 870 mm** the plinth height is 150 - 220 mm. In this case, the plinth height may be dictated by the adjustable feet under the appliance as well as the height of the furniture front.

A = Niche height

B = Height of furniture plinth facing

C = Furniture front height

D = Height of furniture plinth facing trimmed to size around the appliance

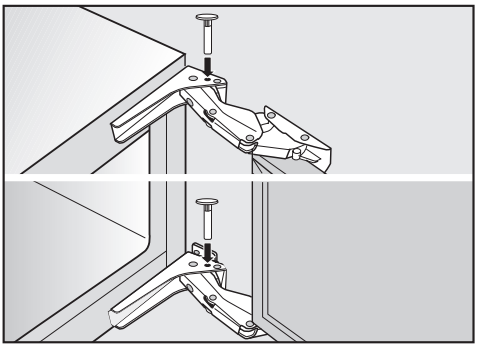
A	B	C	D
820 mm	100 mm	716 mm	100 mm
820 mm	170 mm	646 mm	100 mm
870 mm	150 mm	716 mm	150 mm
870 mm	220 mm	646 mm	150 mm

Adjusting the door hinges

The door hinges are set ex-works to enable the door to be opened wide.

However, if the opening angle of the door needs to be limited for any reason, the hinge can be adjusted to accommodate this.

– For example, if the appliance door hits an adjacent wall when opened, the opening angle can be limited to 90°.

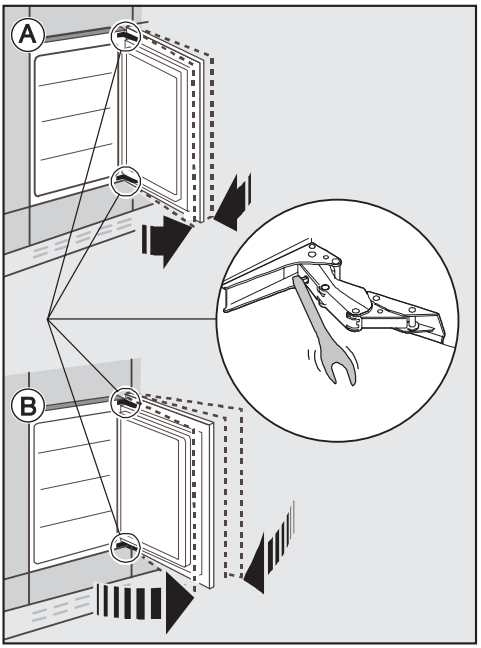


■ Place the locking pins supplied for limiting the door opening into the hinges from above.

The door opening angle is now limited to 90°.

– If you would like the appliance door to be cushioned so that it opens more softly, the spring tension on the appliance door can be adjusted.

To do this, use the allen key supplied to adjust the door hinges.



Ⓐ To reduce the opening angle:

■ Turn the allen key clockwise.

This tightens the hinges and makes it harder to open the door wide.

Ⓑ To open the door fully:

■ Turn the allen key anti-clockwise.

Before building the appliance in, you will need to decide on which side the door is to be hinged. If left hand door hinging is required, follow the instructions below.

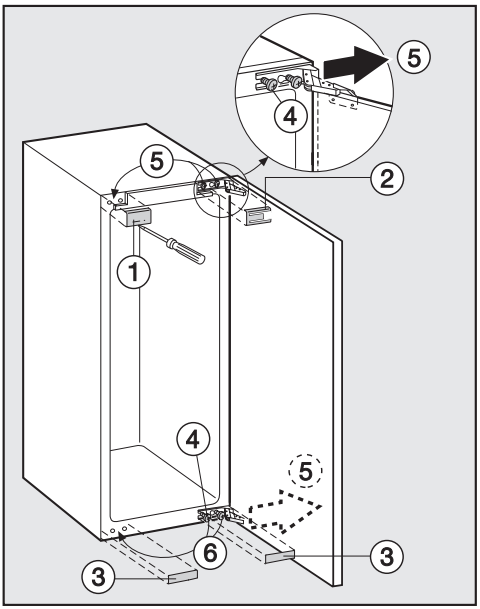
To change the door hinging you will need the following tools:

– a flat-bladed screwdriver,

– a selection of Torx ®screwdrivers: Torx® 15, 20, 25.

Appliance door

■ Open the door.



■ Remove covers ①, ② and ③ with a screwdriver.

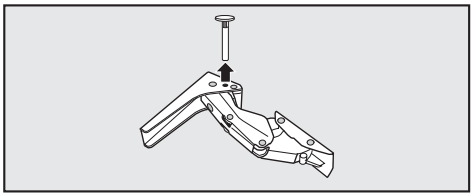
■ Loosen fixing screws ④ slightly.

■ Slide the door outwards, lift it off ⑤ and place it to one side.

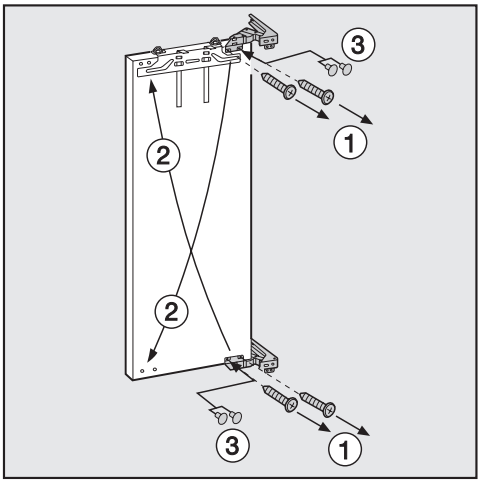
■ Now remove fixing screws ④ and screw them loosely into position at the top and the bottom of the opposite side ⑤ ⑥.
Use a power screwdriver to secure the hinges - the screws are self-tapping.

Changing the door hinging

If you have put locking pins into the hinges to stop the door opening too far:



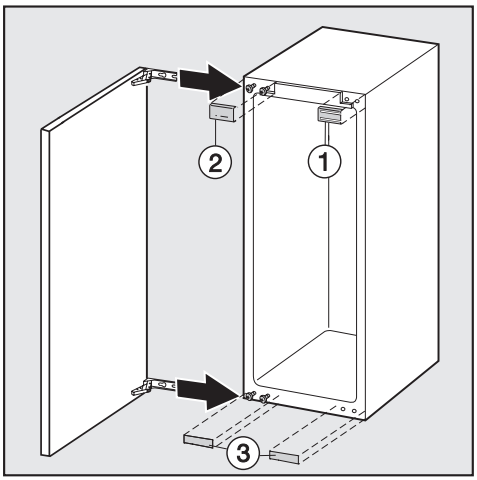
- Remove the locking pins from the top of the hinges.



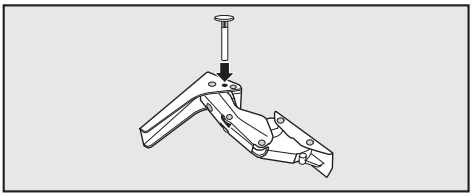
- Remove screws ①, and use stoppers supplied ③ to plug the empty holes.

Do not close up the hinges. Danger of inury.

- Refit the hinges on the diagonally opposite side of the door ②.
  Use a power screwdriver to secure the hinges - screws ① are self-tapping.



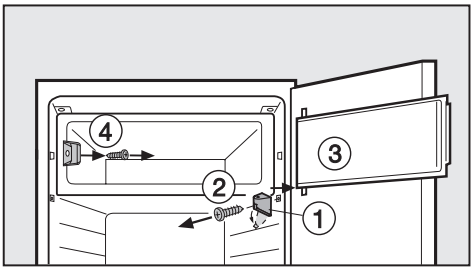
- Refit the door onto the pre-fitted screws, and then tighten the screws.
- Replace covers ①, ② and ③.



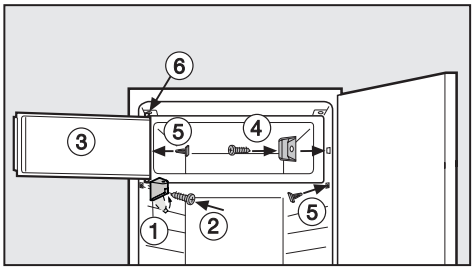
- Replace the locking pins into the top of the hinges to prevent the door opening too far.

Freezer compartment door

(depending on model)



- Lower the cover on hinge plate ①.
- Unscrew hinge plate ②, and remove freezer compartment door ③ together with the hinge plate.
- Unscrew door catch ④.



- Screw door catch ④ into place on the opposite side, having turned it by 180 °.
- Plug the holes with stoppers ⑤ supplied.
- Fit freezer compartment door ③ in position at the top ⑥, then tighten hinge plate ② securely.
- Close the cover on hinge plate ①.

Weight of the furniture door

Before fitting a furniture door, ensure that the weight of the door does not exceed the maximum permitted:

Appliance	Maximum weight of furniture door in kg
K 9122 Ui	10
K 9124 UiF	10

Fitting a door front which is heavier than the maximum permitted could damage the hinges.

To install the appliance you will need the following:

– a flat-bladed screwdriver,

– a selection of Torx screwdrivers,

– a hexagon spanner,

– an allen key.

Positioning the appliance

Before pushing the appliance into the niche loosen the two rear feet by a half turn. This makes it easier to adjust the feet later on (see "Aligning the appliance").

The feet should be almost fully screwed in when you push the appliance into the niche. Otherwise the feet could break off. Risk of damage.

Make sure that the electricity cable does not become trapped as you push the appliance into its niche.

Make sure that the electrical socket is easily accessible.

To avoid damaging the surface of flooring which is susceptible to scratching, take great care when pushing the appliance into its niche.

■ Position the mains electricity cable so that the appliance can be connected easily, once installed.

■ Push the appliance into its building-under niche.

- Align the appliance so that the front edges of the hinges at the top and bottom are flush with the front edge of the housing unit side wall.

This will create a gap all round of **42 mm** to the front edges of the housing unit side walls.

On furniture with door fittings (e.g. stubs, seals etc) the dimension of these must be taken into account when making sure there is a gap all round of **42 mm**.

- Pull the appliance forwards by the dimension of the door fitting to keep the gap at 42 mm all round.

The hinges will now protrude by the dimension of the door fitting.

Tip: Remove the door fittings. This will ensure that the door is flush with the surrounding kitchen unit furniture doors.

If the all round gap of 42 mm is not maintained between the appliance casing and the front edge of the housing unit side walls the door may not shut properly.
This could lead to a build-up of ice and condensation and also cause operational faults.

Aligning the appliance

- Take the bottom shelf out of the appliance door. This will make it easier to build in the appliance.
- Hold the plinth facing at the side and pull it forwards and off.

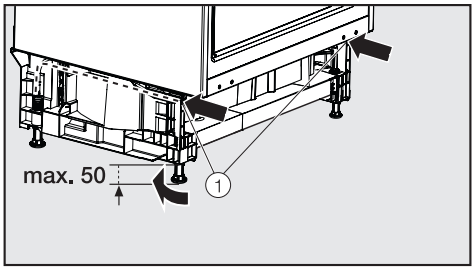
With a **building-under height of 820 mm** the adjustable feet must **not** be extended.

With a **building-under height of more than 820 mm** the feet must be extended. For example, with a building-under height of 870 mm, the feet must be extended by approx. 50 mm.

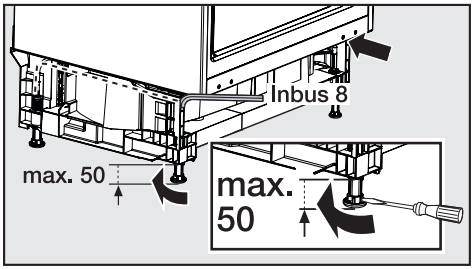
- Adjust the feet according to the height of the niche and make sure the appliance is level.

The appliance should be aligned so that it fits fairly tightly between the floor and the worktop.

Proceed as follows:

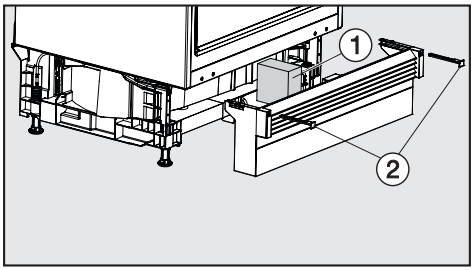


- Adjust both rear feet using appropriate screws ① at the front right and left in the appliance plinth. Use a 7 mm flat-bladed screwdriver to do so.



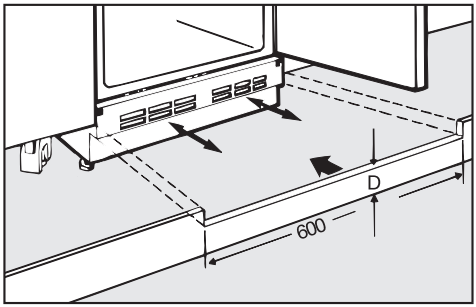
- Use an allen key to unscrew both front feet.

  As soon as the feet have been unscrewed slightly, you can also adjust them with a screwdriver at the bottom of the foot (see small illustration above).



- Insert the piece of foam rubber supplied ①. Important. This ensures a separated air flow and prevents malfunctioning.
- Refit the plinth facing and pull it forwards until the ventilation slats are in alignment with the neighbouring furniture plinths.
- Hold the plinth facing securely and attach it on the right and left using the bolts supplied ②.

The ventilation gaps must not be covered over.

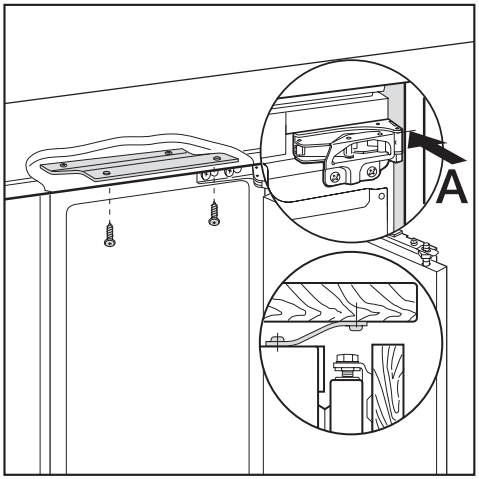


If there is a continuous plinth in the kitchen, a ventilation gap will need to be made in the plinth for the appliance:

Building-under height	Dimension D
820 mm	100 mm
870 mm	150 mm

Securing the appliance in the niche

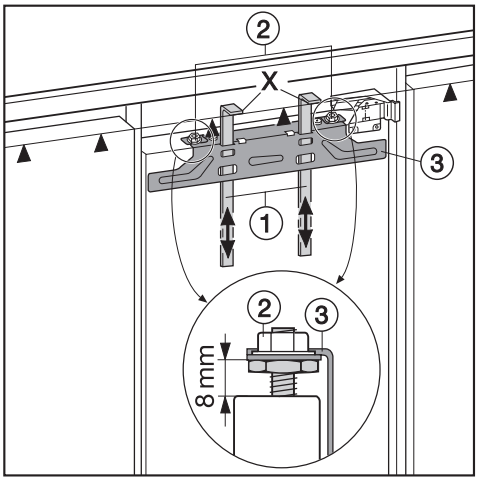
A fitting kit for securing the appliance at the sides when building it under a granite worktop is available from Miele.



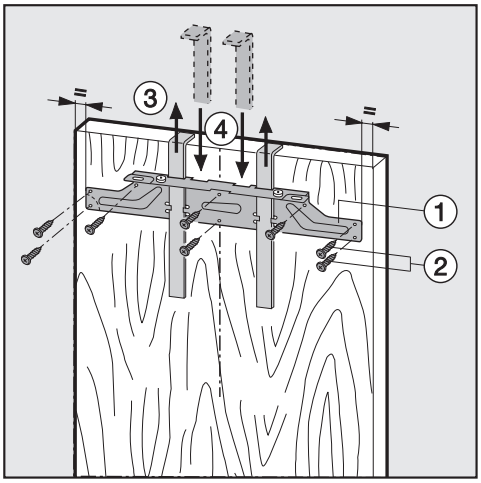
- Use chipboard screws (4 x 19 mm) to secure the appliance to the worktop through the mounting plate, as shown.

Fitting a furniture door

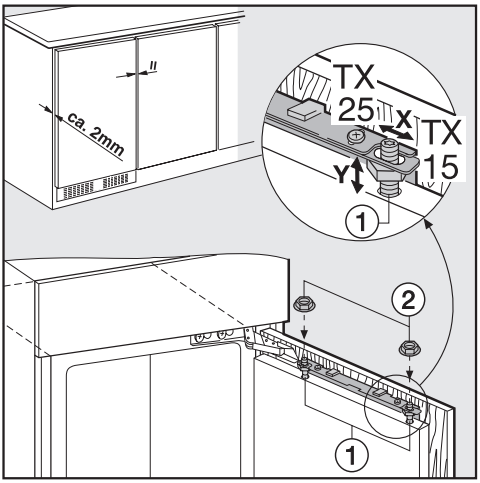
Ensure that the plinth facing is replaced correctly.



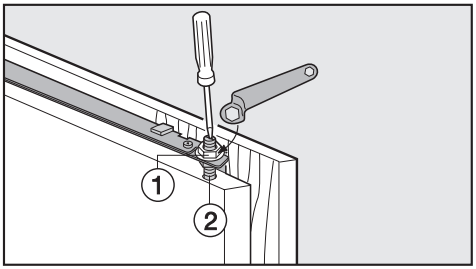
- A gap of 8 mm must be maintained between the appliance door and the fixing bracket.
- Push fitting aids ① up to the height of the furniture door: the lower edge X of the fitting aids must be at the same height as the upper edge of the furniture door being fitted (see ▲ on the diagram).
- Undo nuts ②, and take fixing bracket ③ off together with the fitting aids.



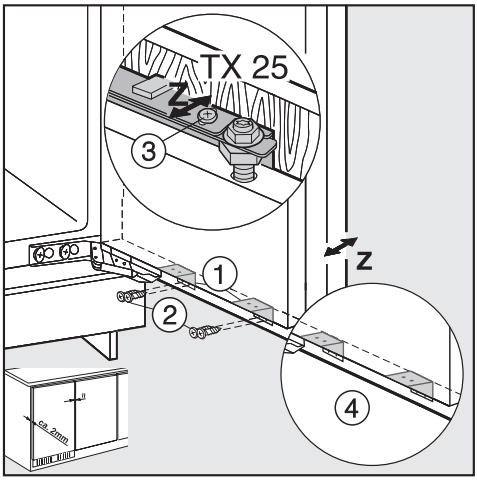
- Using a pencil, lightly mark a line down the centre of the inside of the furniture door.
- Hang the fixing bracket with fitting aids ① onto the **inside** of the furniture door. Align the fixing bracket centrally.
- Attach the fixing bracket securely using at least 6 short 4 x 14 mm chipboard screws ②. (On cassette doors only use 4 screws on the edges).
- Pull the fitting aids upwards to remove them ③.
- Turn them around and fit them into the middle slots on fixing bracket ④.

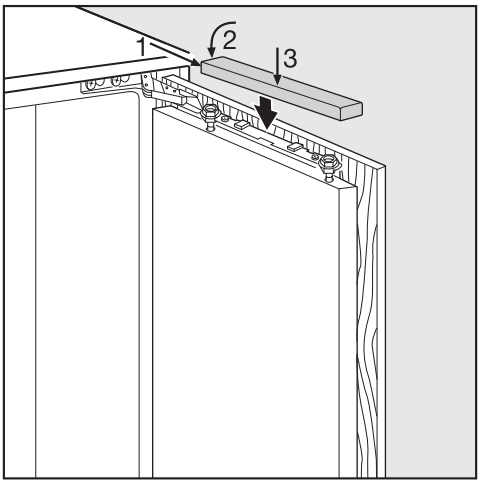


- Hang the furniture door onto adjusting bolts ①.
- Loosely attach nuts ② on the adjusting bolts.
- Close the door and check the distance between the door and neighbouring furniture doors.
- Align to match neigbouring doors if necessary:
  Side adjustments X are made by sliding the furniture door, and height adjustments Y by turning adjusting bolts ① with a screwdriver.



- Whilst counterholding adjusting bolts ② with a screwdriver, tighten nuts ① at the top of the appliance door.





- Attach the appliance door and the furniture door using screws through fixing brackets ①:
  - Drill holes in the furniture door (mark the position of the holes first).
  - Screw in the short 4 x 14 mm chipboard screws ②.
- Align depth "Z" on the furniture door: Loosen the screws in the long slots at the top ③ and bottom ④ of the appliance door. By moving the furniture door, create a gap of 2 mm between the furniture door and the front edge of the niche. Align it to match the neighbouring furniture doors.
- Close the door and align it with neighbouring furniture doors.
- Tighten all screws again.
- Place the cover in position.

To make sure the appliance is correctly fitted:

- The door must close properly.
- The door must not touch the furniture carcase.
- The seal at the top edge of the handle side must fit properly.

To double check, place a torch in the appliance and close the door.
Turn the lights out in the room. If you can see any light shining out from the sides double check the installation.

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